

### Child Care Facility Inspection

County Madison	Date 01. 29. 10	21		-,
Facility Name L. Hle Occamers Child Care		DPFA	- 3	160
Purpose Penewal Inspection Technical Ca	pacity			
All Items In Red Are Critical  Qualified director present  Proper staff to child ratio present	Other Items - Must be corrected Children's belongings separated/stored Evacuation plans posted Menus posted and served Plan of activities	In/Out	COS	N/A
Room and playground capacity met  Center capacity met  License/complaint visible	Building and Grounds Walls, ceilings, floors, toys, equipment clean and in good repair			
Sanitation Approved Garbage and garbage bins maintained Vector control maintained Water system approved and functioning	Lighting approved Heating/cooling approved Ventilation adequate Glass approved and shielded Telephone on premises, available,			
Waste water system approved and functioning Food service approved	Electrical outlets protected Large appliances located properly Sinks and toilets working properly			
Possible Monetary Penalty  1	Hot water at all sinks, not to exceed 120°  Children barred from kitchen  Vending machine snacks meet nutritional guidelines, if present			
3	Exits, doors and fastening devices single action approved and in good working order			
5\$	Exits unobstructed Required smoke detectors, carbon monoxide monitors, fire extinguishers			
1. 4. 2yrs 9 Caregiver #	and thermometers placed properly and in good working order (TA)			
2. O. Zyrs I 101 Caregiver #2	First aid kits stocked and easily accessible	e 🔲		
3. 3yrs   4   Caregiver #3 1. lyrs   4   Caregiver #4 Thanks   7   Caregiver #5, #6	Playground area clean, shaded, well drained and equipped and fence in good repair (TA bill be cleaned Playground equipment meets standards (TA)  Pool area clean, fenced, and adequately maintained			
Center Director/Individual  White Copy - Facility File  Yellow Copy - Facility Operator	Diaper changing stations adequate in number and each fully supplied (number)  Child Care Representative	10 mg c		
white Copy - racinty rue renow copy ruently operator				

12-10-08

Form No. 281

Mississippi State Department of Health



#### Child Care Encounter

District	Date 01. 29. 2021
Name Little Oceainers Child Care Center License No. 45	5 COPFA-3460
Address 1010 Pine Knoll Orive h. dueland, MS 3° Center/Organization/Individual	9157
Purpose Renewal Inspection Technical Asst. Director Jackie	Smith
Mileage Start Mileage End	
County Telephone No Telephone No	957-7000
	ime
Findings/Comments The purpose of the site visit is to inspection. Upon arrival, MSDH licensing Office Smith, facility Owner Director. The purpose of the visit is and the following observations were made:	d'met with Jackie was ack muledge d
- No critical Violations were observed regarding the formads.	acility building and
- No critical violations were observed regarding the ores area.	- Facility NITCHENIMEN
- Staff records: all staff records or records obs with the MSDH regulatory guidelines.	served were in compliance
- Child records: The facility will have 14 days to p the requested Child Form 121 (See Form 289) Duc	by 02/13/2021.
- Technical assistance was provided to Owner Dire	ed-or #1
- The MOOH LO observed the facility month fire I di	isaster drill during
the site visit. The drill was conducted in an ora	derly dashion, the
	ass I and II violations may result in a onetary penalty. Repeated violations ay result in the doubling of a onetary penalty, suspension, or
	vocation of the license.
Center Director/Désignee/Individual  Child Care Représentative	White Copy - Facility File Yellow Copy - Operator

Mississippi State Department of Health

Revised 6-24-09

Form No. 287



# MISSISSIPPI STATE DEPARTMENT OF HEALTH

Child Care Program Review

Facility Name Little Brews	1ers Child ( are License No. 3460 Date 01/29/2021
the Cirtinal	3460
Yes No N/A	
1. 🗹 🗅 🗀 Policies and i	rocedures (Parent's Handbook) {Rule 1.4.1}
2. 🖸 🗆 Proof of Acci	lent/Liability Insurance or documentation that parent has been notified that no
insurance is in	n effect {Rule 1.4.1 (i) & (j)}
	val and departure procedures {Rule 1.4.1 (2)}
	bility for staff {Rule 1.5.2 & Rule 1.6.4 (1) (f)}
5. 🗖 🗆 Attendance re	cords for children and staff {Rule 1.6.3 (1)}
6. 🔼 🗆 🗅 Current alpha	betical roster of children (includes date of birth) {Rule 1.6.3 (2)}
7. 🖸 🗖 Current staff	oster (includes date of birth & date of hire) {Rule 1.6.3 (3)}
8. D  Monthly reco	ds of fire/disaster drills {Rule 1.6.3 (5)} (observed or 129 to 129 to 1
9. $\Box$ Medication r	ecord with date, time, signature for 90 days {Rule 1.6.3 (6)}
10. $\square$ Immunization	Records for Children and Staff (Rule 1.6.3 (8)) (I while -TA)
	ords (attach employee's records form) {Rule 1.6.4}
12.	ords (Rule 1.6.5 & Rule 1.6.6)
1	rds (attach children's records form) {Rule 1.6.7} rious occurences made as required {Rule 1.7.1}
_/	le diseases reported as required {Rule 1.7.3}
	reports provided to parents for infants and toddlers {Rule 1.7.4}
16.  Daily written	who hold valid CPR and First Aid Certification {Rule 1.8.1 (4) & (5)}
17.	te program of activities posted in each room {Subchapter 9}
	present in infant room {Rule 1.10.1 (2)}
	present in toddler room {Rule 1.10.1 (3)}
	present preschool room {Rule 1.10.1 (4)}
	control contractor {Rule 1.11.14}
23.  Pets present (	proof of immunization as required, signed by veterinarian) {Rule 1.12.6}
24. 🗗 🗆 Appropriate	discipline policy followed {Subchapter 14}
	ransportation policy followed {Subchapter 15}
	schedules posted (Appendix C, VII)
33.500.000.000.000.000.000.000.000.000.0	ns all request documentation must be provided
1- 12 2221	a MSDH Request for Documentation will be
104.13.1071c	A Mountain to coldination with a
sent to the provid	
- Ichildis valid Form	121 (Sec Form 289)
- remaining staff	contact box
TEIMAINING STATI	
Pass - Pending	
License to be issued:   Reg	ular Depotational Restricted
☐ Fail	( / / / / / / / / / / / / / / / / / / /
☐ Follow-up within days	
	☐ Director ☐ Designee Child Care Representative
	D : 110 10 11



Corrective Action Required: Yes	No
Corrections required by (Date)	

			<del></del>		
Food	Establishment Ins	pecti	on Re	eport	
Establishment			Time in		
Address	City/State	Zip	- !	Telephone	
mille Mill Dave	Minister Mis			week to the same to the same to the	Risk Level
License/Permit#		Pern	it Holde	r <	KISK LAVOI
1-100 FF1-3410		, <u>)</u> , i.	-1-k-18	Mark "X" in appropriate box	for COS and R
	\$0. \$10,000,00,000			Mark "X" in appropriate box	TOI COS and IX

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable

Mark "X" in appropriate box for COS and R
COS = corrected on-site during inspection R = repeat violation

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks.

Public health interventions are control measures to prevent foodborne illness or injury.

•	Compliance Status	s	COS	R
		Supervision	et en	
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
2	IN OUT N/A	Manager certification		
100		Employee Health	<del></del>	г -
3	IN OUT	Management awareness; policy present		
4	IN OUT	Proper use of reporting, restriction & exclusion		L.
		Good Hygienic Practices		
5	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use		_
6	IN OUT N/O	No discharge from eyes, nose, and mouth	<u> </u>	
		Preventing Contamination by Hands		
7	IN OUT N/O	Hands clean and properly washed	_	
8	IN OUT N/A N/O	No bare hand contact with ready-to-eat foods		_
9	IN OUT	Adequate handwashing facilities supplied & accessible		6
38		Approved Source		+
10	IN OUT	Food obtained from approved source		$oxed{oxed}$
11	IN OUT N/A N/O	Food received at proper temperature		_
12	IN OUT	Food in good condition, safe, and unadulterated		_
13	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction	<u></u>	
		Protection from Contamination		
14	IN OUT N/A	Food separated and protected		
15	IN OUT N/A	Food - contact surfaces: cleaned & sanitized		
-				
16	IN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		
		Potentially Hazardous Food (TCS food)		
7	IN OUT N/A N/O	Proper cooking time and temperatures		_
8	IN OUT N/A N/O	Proper reheating procedures for hot holding		$oldsymbol{\perp}$
9	IN OUT N/A N/O	Proper cooling time and temperature		
20	IN OUT N/A N/O	Proper hot holding temperatures		
21	IN OUT N/A	Proper cold holding temperatures		
-	IN OUT N/A N/O	Proper date marking and disposition	15.00	
22 [			1	

(	Compliar	ice Statu	S	cos	R
	-		Consumer Advisory		
24	IN OUT	N/A	Consumer advisory provided for raw or undercooked foods		
3	1.20		Highly Susceptible Populations		
25	IN OUT	N/A	Pasteurized foods used; prohibited foods not offered		
35.			Chemical		
26	IN OUT	N/A	Food additives: approved and properly used		<u> </u>
27	IN OUT		Toxic substances properly identified, stored, used		]
			Conformance with Approved Procedures	. <sub> </sub>	
28	IN OUT	N/A	Compliance with variance, specialized process, and HACCP plan		
29	IN OUT	N/A	Risk control plan as required		1_
			Other Critical Factors		
			tative measures to control the introduction ogens, chemicals and physical objects ods.		
30	IN OUT	(8)	Water and ice from approved source		
31	IN OUT		Insects, rodents, and animals not present		
32	IN OUT	N/A	Hot and cold water available; adequate pressure		
33	IN OUT	N/A	Plumbing installed; proper backflow devices		
34	IN OUT	N/A	Sewage and waste water properly disposed		
35	IN OUT		Toilet facilities: properly constructed, supplied		
36	IN OUT	N/A	Permit/Last inspection posted	1	

Date	
Person in Charge (Sign	nature)
Inspector (Signature)	Willer CCF III

Letter grade "H" rec'd

## Food Service Facility Inspection Results

PIMS ID F	acility Name, Address	Carclenter	Date
	ole Pine Loull Dr. B.	Carceenter deland, MS 39157	01.29,2021
CRITICAL VIO	DLATIONS	CORRECTION PLA	N AND SCHEDULE
- No critical observed du inspection.  - Letter gra			
☐ 92020 Scheduled ☐ 92030 Followup ☐ 92040 Complaint ☐ 92050 Consultation ☐ 92070 Plan Review/Const. ☐ 92080 No Inspection ☐ 92090 Restaurant Training  Permit Date  Please Remit within 10 days to:	☐ 92010 Permit No Charge ☐ 92015 Permit 1 \$30.00 ☐ 92011 Permit 2 \$100.00 ☐ 92012 Permit 3 \$150.00 ☐ 92013 Permit 4 \$200.00  Environmentalist Code	Certified Manager  Facility Signature  Environmentalist Signature  White Copy - Facility Yellow Copy - PIMS Pink Copy- Environmentalist	Licence Number  Exp. 03/07/2024  Day ccf III



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Comments	1000	1 /,	1/2	$\sqrt{\chi_{ij}}$	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	J <sub>Q</sub>	Child's Name
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女	NI / / /		1	///	0	10/5/201	Bobbie Jones ( New Hire)
*	16 / //	1 */	1/1	1			Mannic Juhn taker
1 * CR-First - 8 law 12014 (24/2)	7 // //	1					Kwanda Hudson
	12 / / /	1					Jeane He Amos
* CPC-First - 8/20/2019 (24-2)	22 // //					.cc+0.	Jackie Smith Owner 1Di
1/6	1 3 Sec. 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	37/237		Ser Seco			Employee's Name and Position
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1/3	CO MAN	City Od	Tental,	Trental.			
A CORPORT	TREAT.	TREAT	Trent,				Child Cure Center
sonnel	Total Per	'n	Total Children	460	الا الا الا	License N	Facility Little Drewmers

Yellow Copy

Dreamers Child Care Center Inspection Date 01.29.2021
# 3460 Playground fence less than 3 1/2" from surface. (Rule 1.11.9 (8), pg 48) In good repair, with no gaps? (Rule 1.11.9 (8), pg 48) 2 entrances/exits, with one being remote from the building? (Rule 1.11.9 (8), pg 48) Is surfacing adequate? If not, where is it inadequate? (CPSC, 2.4.2, pg8) TA- general mountaine maintenance and cleaning AC units, high-voltage cabling/wires inaccessible? (Rule 1.11.9 (5), pg 47) No standing water present on playground or in/on playground equipment or walkways? Toys & equipment in good repair? (none broken/deteriorating) (Rule 1.10.2 (2), pg 36) Sidewalks provide smooth walking surface? (no trip hazards) (CPSC 3.6, pg 15) All bolts on equipment & fence <2 threads beyond the nut? Are all bolts and fencing twists/wires facing away from the playground area? (Rule 1.11.9 (5), pg 47) Tree limbs at least 7ft. above play surfaces? Is fence free of brush/overgrowth? (CPSC Are use zones adequate? If not, where are they inadequate? (CPSC 5.3.9, pg 40) If swings are present, are S-hooks in good repair? If not, state deficiency (CPSC 3.2, pgT. If slide is present, is exit height/exit zone adequate? If not, state deficiency (CPSC5.3.6.4-5 pgs 34-3 Are spring rockers a minimum of 6 ft. apart? (ASTM 9.5.1.2, pg 15) Is age-appropriate equipment being used? If not, state which pieces are inappropriate (Rule 1.10.2, pg = Is playground area clean & free of hazards? If not, state deficiency. (Rule 1.11.11 (1), pg 4 Is adequate shade present on the playground? (CPSC 2.1.1, pg 5) Are concrete footings located at least 6" beneath the surface? (Rule 1.10.2 (2), pg 36) Is wood smooth? Documentation provided that wood has been properly treated. (CPSC 2.5.5) Licensing Official \_\_\_\_\_\_ Director